




**JEAN - MICHEL  
HARDOUIN - ATLAN**

 Bilingual

 +33603162764

 atlan8282@gmail.com

 Vendome, France



## PROFILE INFO

35 years of international track record as a culinary leader in luxury hospitality, I have represented many prestigious five Stars hotels brands across Asia, Middle East and Europe including Fairmont, Jumeirah Hospitality, Radisson, Swissotel, Movenpick, Marriott, Intercontinental and Mandarin Oriental. From Michelin Star restaurants to managing large scale F&B operations in multicultural environments, I lead with passion exceeding management and guest expectations.

# EXECUTIVE CHEF

35 YEARS OF PROFESSIONAL EXPERIENCE

## WORK EXPERIENCE

### Sofitel Europe. On assignment as a Consultant - Brussels - Belgium

12/2021 - 05/2022

**Managing a team of 16 employees**

**Key achievements :** Reviewed all the culinary department

- Recipes and menu planning
- Fine dining expertise
- Stocking and replenishing
- Food plating and presentation
- Conflict resolution
- HACCP, safety and sanitation
- Food preparation and safety
- Purchasing, inventory control
- Payroll and scheduling
- Product waste
- Forecasting and planning
- Excellent organization and communication skills
- Cost control
- Strong leadership qualities and time management skills
- Employee training and development

### Fairmont Flame Towers - Azerbaijan

2017 - 2020

**Responsibilities :** Managing a team of 70 employees.

**Key achievements :** Reviewed all the food and beverage menus, currently **developing new concept for 2018, in order to reposition the culinary department, to be competitive with emerging hotels and restaurants**, exceeded the budget 2017 by 3%, exceeded 2016 revenue by 17 %, food cost 31.3%, beverage cost 17% , departmental profit 27%, overall growths exceeding forecast objectives.

### Jumeirah Group - Azerbaijan

2014- 2017

**Managing a team of 120 employees.**

**Key achievements :** **Repositioning** the dining experience though out all outlets, **creating** more **contemporized** menus, **implementing** new training regimes and procurement channels, **creating banqueting** and wedding package. Achieved F&B year on year double digit growths exceeding forecasted objectives.

### Culinary Director at Fauchon Group, Doha, Qatar

04/2012 - 01/2013

**Managing a team of 50 employees**

**Key achievements :** Responsible for the Pre-opening and delivery of **Fauchon Paris Restaurants & Catering in Doha, Qatar**. In charge of full operational setup including recruitment, implementing HACCP program, procurement & purchasing, **training and development** **establishing Fauchon Paris global group standards and quality.**

## Executive Chef - F&B Manager - Swissôtel - Radisson Royal - Moscow, Russia

2007 - 2014

**Managing a team of 77 employees for Swissôtel**

**Key achievements :** Elevating Swissotel food & Beverage standard, quality and reputation to the highest group level, I oversaw all the Food & Beverage operations, including **financials, training and developing** numerous members of the team exceeding year on year growth over 4 years in quarter and yearly revenue targets. As a result, hotel achievements and accolades.

**Managing a team of 60 employees for Radisson Royal.**

**Key achievements :** **Repositioning** the dining experience of our restaurants, **creating** a more **contemporized touch** to the menus, **implementing intensive training** to the kitchen team. **Create a new banqueting kit and wedding package.**

## Executive Chef at Sunset Beach Resort, Al Khobar, Saudi Arabia

2006 - 2007

**The Five Star Resort with 271 private villas, exclusive family lifestyle Resort & Spa mainly visited by the Saudi Arabian Royal Family as a private holiday destination** in K.S.A. Five F&B outlets for the elite clientele consisted of regional and international cuisines.

**Responsibilities :** Managing a team of 47 employees

**Achievements :** Given the opportunity to manage all aspects the food & beverage operations of this exclusive property belonging to the Royal family, I implemented in a short period of time several **strategic changes in terms of operations, team structure, culinary standards, knowledge and development as well the overall team output.**

## Food & Beverage & culinary Director at Fulcrum Catering, Rafic Hariri Int'l Airport Beirut, Lebanon

2005 - 2006

**Facilities :** 5 F&B outlets

Reporting to : General Manager

**Responsibilities :** Managing a team of 44 employees

**Achievements :** I created and designed three different Restaurant Concepts available in the international airport. Different levels of food & beverage outlets were proposed to travellers with a contemporary touch ranging from self-service to a Caviar & Champagne Bar for some of the most demanding Travellers. I managed and implemented all aspects of the operation such as Recruitment & training of employees, financial, Purchasing and Image/ marketing development and menus creations.

You can find more details related to my career on social media

References available upon request

 Jean-Michel Hardouin-Atlan

 jm.atlan

## EDUCATION HISTORY

- Certificate Aptitude Culinaire, Hostellerie Alpenrose, Switzerland
- CAP & CAC Certificate aptitude professional and Culinary, Paris, France
- Finalist of best regional apprentice in Eure et Loire, France.
- Microsoft Office & Fidelio



## SKILLS



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## **Application for the position of Executive Chef - Culinary director**

I am confident, versatile and enthusiastic Executive Chef with extensive experience in food and beverage management and sales development within five stars luxury city hotels and resorts, across Europe, Middle East , Greater China, Southeast Asia and the Indian Ocean.

Recognized by my peers as a highly committed hospitality professional, I have been entrusted with building teams of culinary experts, developing sales strategies, managing and growing revenue and profitability of food and drinks.

I am very organized person with human values and a high sense of team spirit.

Thanks to my 35 years of experience in the hospitality, I am fully convince that it will benefit your establishment.

Passionate about working to the highest standards and I have the ability to lead teams in the consistent delivery of exceptional customer service. I inspire the team to do ordinary to extraordinary things.

Sincerely,

Jean-Michel Hardouin-Atlan